

FLOW RATES

Mod.	Grape juice	Wine at end fermentation	Pre-decanted wine	Sparkling wine	
				< 2.5 bar	> 2.5 bar
RE30V	2,000-3,000	4,000-6,000	5,000-7,000	3,000-4,000	---
RE30S	2,000-3,000	4,000-6,000	5,000-7,000	3,000-4,000	3,000-4,000
RE50V	3,000-5,000	5,000-8,000	6,000-9,000	5,000-6,000	---
RE50S	3,000-5,000	5,000-8,000	6,000-9,000	5,000-6,000	5,000-6,000
RE85V	6,000-10,000	12,000-15,000	15,000-20,000	10,000-12,000	---
RE85AP	6,000-10,000	12,000-15,000	15,000-20,000	10,000-12,000	---
RE85S	6,000-10,000	12,000-15,000	15,000-20,000	10,000-12,000	10,000-12,000
RE130V	10,000-14,000	18,000-25,000	20,000-26,000	15,000-18,000	---
RE130AP	10,000-14,000	18,000-25,000	20,000-26,000	15,000-18,000	---
RE130S	10,000-14,000	18,000-25,000	20,000-26,000	15,000-18,000	15,000-18,000

Notes:

- Flow rates are expressed in liters/hour.
- AP version are supplied with "self-thinking" system.

TECHNICAL DATA

Mod.	length	width	height	Motor kW	Weight kg.
RE30	1938	1170	1585	7,5 / 9,0	850
RE50	2092	1403	1685	15,0	1100
RE85	2489	1773	1908	18,5	1700
RE130	1747	1174	1786	30,0	2350

Notes:

- The dimensions are reported in millimeters and refer to models mounted on skid.
- Only RE130 model is installed on ground and not on skid.

Brush filter

Mod.	Juice
FS04	5.000 l/h
FS07	10.000 l/h
FS15	18.000 l/h

Hydrocyclon

Mod.	Juice
HC05	7,000 l/h
HC10	10,000 l/h
HC20	20,000 l/h

WINES & GRAPE MUST VINIS ET MOULTS



Grape must and
wine clarification



REDA SELF-CLEANING CLARIFIERS

A modern and effective solution for a fast solids separation in wines and grape juices



Operating principles

REDA clarifier is designed with the purpose of wines and grape musts clarification by separating and ejecting the heavier solids contained therein: this allows to get clarified wines and musts in continuous on a single pass, even with high flows.

Standard design of REDA clarifier is its large operational surface and the capability of automatic ejection of solids, with a very high clarification efficiency.

Its modern conception allows to obtain the best results in terms of clarification through the separation of solid elements retained in the product (among others bentonites, coals, residues, yeasts, etc.) without the need of recirculation.

With this technology the solids are collected in the "sludges chamber" placed at the periphery of the rotating bowl: from here the solids are periodically discharged at preset intervals by means of an hydraulic device. Times of discharges and intervals are programmable by the operator depending on the characteristics of the product.

All parts in contact with the product are made of stainless steel, with base and motor fully protected with stainless steel sheet.

Thanks to its automated control the product treatment comes continuously, without the need of intermediate stops for cleanings, with production cycles even of several days.

A "self-thinking" version (AP) is also available to detect the accumulation of solids in the sludges chamber and to activate automatically the discharge when solids reach a certain level. This device avoids clogging of the bowl due to unexpected variations in the contain of lees in the incoming product (bottom of the tank, stratifications of lees, etc.).

The separator is supplied with a liquid ring seal that provides an hermetic working against oxidation, prevents loss of volatile aromas or CO₂ and allows to process sparkling wines too. For the clarification of these wines is also available a "sparkling" version (S) with high pressure circuit (isobaric version).

Advantages

The application is well suited for wines and musts, from red and white grapes, even after thermovinification.

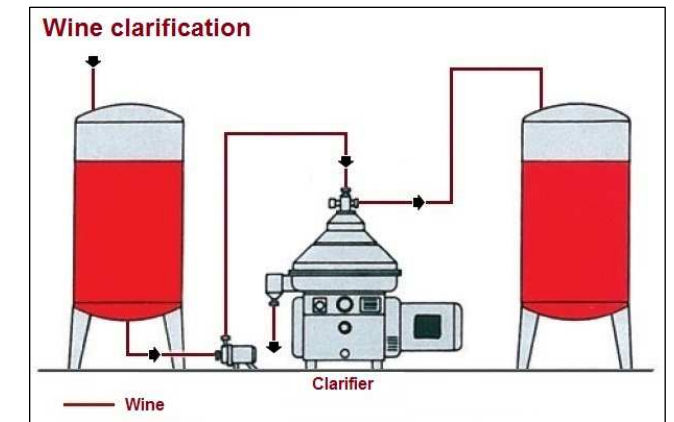
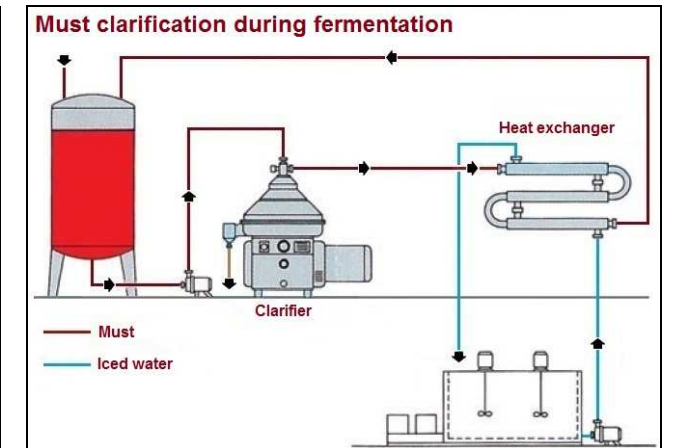
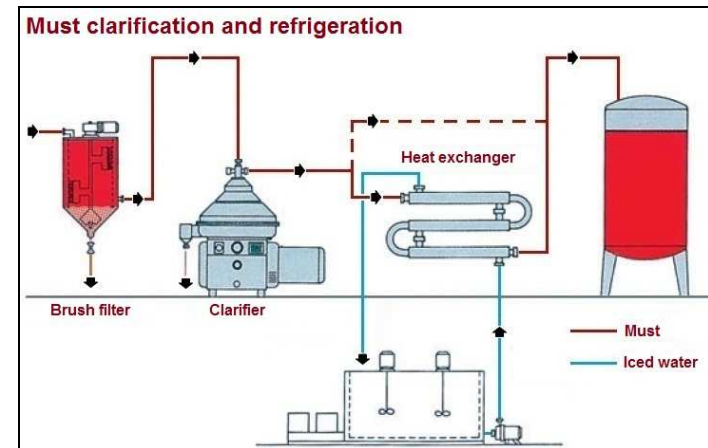
Send to fermentation a clarified must means to perform the fermentation in absence of that part of lees that would cause undesirable contributions in the wine, allowing a final result with valorized features and perfumes.

By immediately separating of solids, it is possible to reduce times of successive treatments, simplify temperature controls during fermentation, eliminate decanting and transfer operations. All this represents also an advantage in saving time required for these operations.

Even wines processing is extremely fast being of continuous type and then with a great labor-saving.

A very important advantage of wine clarification before malolactic fermentation consists in the elimination of 90% of bacteria responsible of yeasts of *Brettanomyces* species. This treatment is the first and most effective method to control the dosage of these yeasts and to prevent any potential defects in the wine.

Wine clarification is obtained on a single pass, without the need of recirculation and without oxidation risks. This happen also in case of sparkling wines which may be clarified with reliability and simplicity of work.



Applications

- Must clarification
- Wine clarification during and at end of fermentation
- Final filtering of wines and sparkling wines
- Elimination of yeast

Advantages

- Higher must-flower yield
- Must fermentation without lees
- Physical clarification (without additives)
- Reduction of 90% of bacteria (*Brettanomyces*)
- Reduction of decanting operations
- No oxidations
- Reduction of lees
- Improvement of organoleptic properties
- Hermetic operation at high pressures

Accessories on demand

- Brush filter for must pre-filtration
- Solids extraction pump
- "Self-thinking" system for discharges (AP)

Accessories included

- Manometer for outlet pressure
- Flow rate and back pressure regulation taps
- Lighthed sight glasses at the inlet and outlet
- Magnetic flowmeter
- Sampling taps
- Vibrometer
- Electric control board in stainless steel
- Stainless steel skid
- Service tools and first spare parts set



Hydrocyclon

Indicated for the separation and automatic discharge of solids at high specific weight that can damage the joints and wear the sealing system (sands, crystals from tartaric stabilization).

Complete with pneumatic system and automatic control of clarifier separator feeding.

RE30



RE50



RE85



RE130

